



Chef Kevin Worthington's recipe for Spicy Meatballs

Makes 40 meatballs

Bowl Number 1: Mix well with gloved hands

- 2 pounds ground beef
- 1 pound Italian sausage
- 1 pound ground bacon
- 2 eggs
- ½ cup grated parmesan cheese
- ½ cup fine diced yellow onion
- 2 tbsp minced garlic
- ¼ cup chopped parsley
- 2 tbsp oregano
- 2 tbsp chopped rosemary
- 1 tbsp red pepper flakes

Bowl Number 2: Should end up with the consistency of wet sand

- ½ cup bread crumbs
- 1 ½ tsp black pepper
- 1 tsp salt
- ¼ cup milk

Mix bowl number 1 first, then set aside. Mix bowl number 2, then immediately add to meat mixture and knead through. Ball a sample and bake to taste for seasoning. Ball remainder and bake at 350° until cooked through.

Watch Chef Worthington prepare Spicy Meatballs at https://youtu.be/znyqls_3q0c

Chef Jordan Anthony-Brown's recipe for Avgolemono

Serves 4 – 6

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| 5 large eggs | ½ cup fresh lemon juice |
| ⅔ cup long grain rice | Kosher salt (to taste) |
| 2 quarts chicken stock or chicken broth | Fresh cracked black pepper (to taste) |
| 1 pound cooked chicken (boneless skinless thighs, breasts, or whatever you prefer) | Minced chives and dill (to garnish, as desired) |

1. Whisk lemon juice with eggs; combine until frothy and season with 2-3 big pinches of salt.
2. Cook rice in chicken stock/broth.
3. Slowly temper in 2-3 ladles worth of chicken stock into the lemon and egg mixture, until it reaches room temperature; take care to do this slowly and carefully so as not to curdle the egg.
4. Bring rice and remaining broth to a rolling simmer, then slowly stir in the lemon juice/egg/stock mixture. Keep at a rolling simmer for 2-3 minutes.
5. Add cooked chicken, simmer for 1 minute.
6. Ladle into bowl and garnish with chopped chives, dill, and ground black pepper to taste.

Watch Chef Anthony-Brown prepare Avgolemono at <https://youtu.be/HG3jpN9eKFE>